

Lemon Scented Pasta with Garlic Scapes and Veggies

1/3 box of spaghetti
5 or 6 garlic scapes sliced thinly
6 Sun dried tomato halves sliced thinly
1 cup of fresh corn
1 cup of flat leaf parsley
Zest of one lemon
Juice of one lemon
1 cup of chicken stock

Cook the spaghetti until al dente and set aside. Sautee scapes and tomatoes till fragrant. Then add the corn, parsley, lemon zest, and lemon juice. Simmer lightly. Turn up the heat a little, add the chicken stock and pasta, and toss everything to coat. Continue tossing until the sauce is slightly thickened. Serve garnished with remaining Parsley.

SOURCE: http://evergreenfarm.typepad.com/recipes/garlic_scape_recipes/